

Alena Rohan-Runte

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SUMMARY

Experienced Chef with 3+ years focusing on Hotels. Known for quality engineering.

EMPLOYMENT HISTORY

Pastry Chef — Skiles, Kertzmann and Huels (2021-06-02 - Present)

- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.
- Catered private events for up to 239 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Howell - Carroll (2020-05-30 - 2022-05-20)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.

SKILLS

Cuisine Styles

Plant-based

Kitchen Skills

Cost Control • Plating • Baking • Butchery

Operations

Inventory Management • Event Planning

Soft Skills

Team Leadership

ACADEMIC BACKGROUND

B.A. Hospitality Management, Bahringer - Schumm University (2013)

CERTIFICATIONS

- HACCP Level 3
- Food Safety Manager